



THE
GOLDEN FLEECE
BIRKENSHAW

Menu



The Great Yorkshire Pub Menu

The Golden Fleece

To Nibble

Mixed Olives & Focaccia

rosemary & garlic ve | 6.5

Sausage Roll

brown sauce | 6.5

Peri Peri Halloumi

perinaise, crispy onions **gf available** | 7

Korean Glazed Pigs in Blankets

spring onions & sesame seeds | 7

Spicy Lamb Kofta

mint raita, chilli & minted onions **gf** | 8.5

Lemon & Pepper Haddock Fingers

tartar sauce **gf** | 8

Small Plates

Cock-a-Leekie Terrine

chicken leg, leek, sweetcorn shoots & tarragon mayo **gf** | 9

Braised Ox Tail

suet dumplings & French onion soup | 10

Soup Of The Day

crusty ciabatta **v, gf available** | 7.5

Smoked Haddock & Chive Potato Cake

pickled cucumber & dill emulsion **gf** | 9.5

Wild Mushrooms & Truffle

spinach lasagna & parmesan **v** | 8.5

North Sea Crab

shallots & chilli, toasted crumpets, béarnaise sauce | 10

Braised Lamb Cheek & Belly Arancini

lamb fat curd **gf** | 11

Seared King Scallops

satay sauce, toasted peanuts & wasabi | 15

Parsley Root, Salsify & Celeriac Pasty

mushroom ketchup **v** | 9

Korean Fried Chicken

gouchajang | 9

Sandwiches

All served with fries & dressed leaves

Fish Finger Butty | 14

breaded haddock fingers, sliced bloomer, homemade
tartare sauce & lettuce

Flat Iron Steak Sandwich | 19

sliced bloomer, blue cheese, onion marmalade

Peri Peri Halloumi Wrap | 14

perinaise, tomatoes, leaves (v)

Fleece Deli Sandwich | 16

Sliced bloomer, cured meats, mature cheddar
cheese, gherkin & mustard mayo

Spicy Lamb Kofta Flatbread | 15

mint raita, chilli & coriander onions

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request. **v-vegetarian | ve-vegan | gf-gluten free**

Mains

Slow Braised Lamb Shank 26

Celeriac & truffle dauphinoise, sticky red cabbage & jus (gf)

Parmesan Chicken Breast 21

Chorizo & onions, red pepper pesto, mafalde pasta

Wild Garlic Risotto 18

Butternut squash & tarragon potage, goats cheese, spinach, toasted pine nuts (v, ve avail)

Roast Salmon Fillet 24

Crushed new potatoes, tender stem broccoli, cured belly, split white wine cream sauce (gf)

Slow Braised Belly of Pork 22

Bubble & squeak potato cake, squash puree, apple & vanilla reduction (gf)

Beef Shin & Stout Pie 20

Triple cooked chips or mashed potatoes, shortcrust pastry, seasonal greens, roasted carrots, gravy

Fish & Chips 18

East coast battered haddock, lemon & homemade tartare sauce (gf available)

choose chip shop curry sauce or marrowfat mushy peas

Korean Chicken Burger 17

On Brioche, gouchajang, Asian slaw & fries

Pork & Leek Spiral Sausage 17

Creamed mashed potatoes, seasonal greens, red onion marmalade, gravy

The Fleece Double Burger 17

On Brioche, 2 4oz beef patty's, crispy bacon, cheese, onion chutney, lettuce, tomato, red onion & fries

The Steaks

Why not book for Steak Night Monday? £10 off each steak 17:00-20:30

Our Steaks are sourced from R & J Yorkshires Finest, Waterford Farm. They are served with chips, confit tomato & dressed leaves (gf avail)

10oz Flat Iron Steak 24

8oz Fillet Steak 34

10oz Rib Eye Steak 33

Available by Pre-Order 24 hours in advance

35oz Cote Du Bouef 100 18oz Chateaubriand 70

Garlic Wild Mushrooms 5.5 (gf)

Onion Rings 4.5 (ve)

Blue Cheese Sauce 4 (gf)

King Scallops 15 (gf)

Red Wine Jus 4 (gf)

Peppercorn Sauce 4 (v, gf)

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Sunday Roasts

SERVED SUNDAY 12-6PM & BANK HOLIDAY MONDAYS

Salmon Cut of Beef *served pink* (gf avail) 22 | **Pan Seared Chicken Breast** (gf avail) 21

Honey Mustard Glazed Gammon (gf avail) 20 | **Butternut Squash Steak** (v, gf/ve avail) 16

Nut Roast (ve avail) 17 | **Lamb Shank** (gf avail) 25

All roasts are served with a Yorkshire pudding, rosemary & thyme garlic potatoes, seasonal greens, medley of roast vegetables & gravy . Vegetarian gravy available. (v, ve avail)

Sides

Onion Rings 4.5 (ve)

Chips / Fries 4.5 (ve)

Mashed Potatoes 4.95 (v, gf)

Truffle & Celeriac Dauphinoise 4.95

Seasonal Greens 4.95 (ve, gf)

Sunday Sides

Cauliflower, Leek & Cheese Bake (v, gf) 5.95

Sage & Onion Stuffing 6.5

Dessert

Sticky Toffee Pudding 8

Toffee sauce, honey comb & black treacle ice cream (v, gf avail)

Banana & Rum Iced Parfait 8

Miso caramel & pecans (v)

Triple Chocolate Brownie 8

Marshmallow, raspberry sorbet (v)

Winter Berry Pana Cotta 8

Meringue & berry compote (gf)

Cheeseboard 12

Wensleydale & cranberry, bleu d'auvergne, Yorkshire cheddar, red devil, Reblochon brie
truffled honey, onion chutney, whipped butter, crackers (v, gf avail)

Selection of Sorbets & Ice Cream 6.50

(gf & ve avail)

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